



# AVOCADO ORANGE MOUSSE

## QimiQ BENEFITS



10



easy



### Tips

You should use ripe avocado (soft).  
The little avocados are the best.

### INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip Pastry Cream, chilled

**200 g** Ricotta

**130 g** Avocado puree

**15 ml** Lemon juice

**80 g** Sugar

**5 g** Orangina powder

### METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the ricotta, avocado puree, sugar, lemon juice and orangina powder and whip at the highest speed for about 3 minutes.